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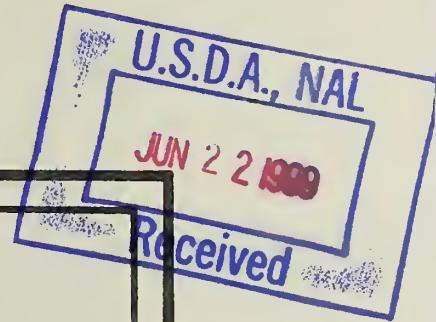
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1973

UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C.



UNITED STATES  
STANDARDS

for grades of

CANNED RIPE OLIVES

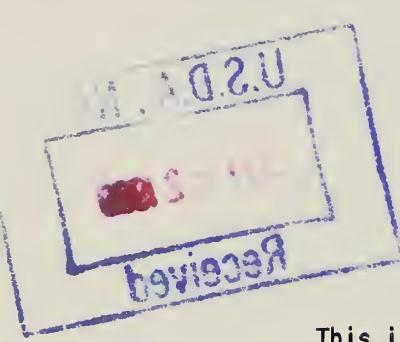


EFFECTIVE SEPTEMBER 1, 1971

CORRECTED COPY

Second Issue  
As Amended

These standards supersede the standards  
which have been in effect since  
September 2, 1966



This is the second issue of the United States Standards for Grades of Canned Ripe Olives. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register on October 15, 1959 (24 F.R. 8367) to become effective on and after November 16, 1959.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division  
Agricultural Marketing Service  
United States Department of Agriculture  
Washington 25, D. C.

UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
Washington, D. C.

AMENDMENT TO

UNITED STATES  
STANDARDS

*for grades of*

CANNED RIPE OLIVES

AMENDMENT EFFECTIVE SEPTEMBER 1, 1973

**§ 52.3753 Styles of canned ripe olives.**

\* \* \* \* \*

(e) *Segmented*. "Segmented" olives are pitted olives in which each olive is cut lengthwise into more than four approximately equal parts.

(f) *Sliced*. \* \* \*

(g) *Chopped or Minced*. \* \* \*

(h) *Broken pitted*. \* \* \*

**§ 52.3754 [Amended]**

2. In Section 52.3754, paragraphs (a), (b), and (c) are amended by inserting the word, "segmented" between the words "quartered" and "sliced" in the third lines.

\* \* \* \* \*

3. Table IV is amended by adding the word "segmented" after the word "quartered" in the heading and after the word "quartered"—and on the same line—in the listing of styles

\* \* \* \* \*

**§ 52.3761 [Amended]**

4. § 52.3761 (d)(1), (e)(1), and (f)(1) introductory sentences are amended to read:

*Ripe type*—(i) *Whole; pitted; halved; quartered; segmented*. \* \* \*

**§ 52.3762 [Amended]**

5. § 52.3762(a)(2) is amended by inserting the word, "segmented" between the words "quartered" and "sliced" in the third line.

\* \* \* \* \*

**§ 52.3763 [Amended]**

6. § 52.3763 (c)(1)(i), (d)(1)(i), and (e)(1)(i) are amended in the introductory text to read:

(1) *Whole; pitted; halved; quartered; segmented*. (i) \* \* \*; or per 9 ounces in quartered or segmented styles:

\* \* \* \* \*

**§ 52.3764 [Amended]**

7. § 52.3764 (b), (c), and (d) are amended by inserting the word, "segmented" after the word, "quartered" at the end of line 2.

Dated: August 31, 1973.

E. L. PETERSON,  
Administrator,  
Agricultural Marketing Service.



# UNITED STATES STANDARDS FOR GRADES OF

## CANNED RIPE OLIVES<sup>1</sup>

Effective September 1, 1971

### PRODUCT DESCRIPTION, TYPES, STYLES, GRADES

#### Sec.

- 52.3751 Product description.
- 52.3752 Types of canned ripe olives.
- 52.3753 Styles of canned ripe olives.
- 52.3754 Grades of canned ripe olives.

#### SIZE DESIGNATIONS

- 52.3755 Size designations for whole style.
- 52.3756 Size designations for pitted style.

#### RECOMMENDED MINIMUM DRAINED WEIGHTS

- 52.3757 Recommended minimum drained weights.
- 52.3758 Compliance with recommended minimum drained weights.

#### FACTORS OF QUALITY

- 52.3759 Ascertaining the grade of a sample unit.
- 52.3760 Ascertaining the rating for the factors which are scored.
- 52.3761 Color.
- 52.3762 Uniformity of size.
- 52.3763 Absence of defects.
- 52.3764 Character.

#### LOT INSPECTION AND CERTIFICATION

- 52.3765 Ascertaining the grade of a lot.

#### SCORE SHEET

- 52.3766 Score sheet for canned ripe olives.

AUTHORITY: § 52.3751 to 52.3766 issued under secs. 202-208, 60 Stat. 1087, as amended; 7 U.S.C. 1621-1627.

### PRODUCT DESCRIPTION, TYPES, STYLES, GRADES

#### § 52.3751 Product description.

Canned ripe olives are prepared from properly matured olives which have first been properly treated to remove the characteristic bitterness; are packed in a solution of sodium chloride, with or

without spices, and are sufficiently processed by heat to assure preservation of the product in hermetically-sealed containers. Canned olives which are not oxidized in processing and which possess a tan to light bronze color indicative of preparation from olives of advanced maturity and commonly referred to as "tree-ripened" or "home-cured" are not covered by the standards in this subpart.

#### § 52.3752 Types of canned ripe olives.

Canned ripe olives are processed as two distinct types. Unless a specific type is stated in this subpart, "canned ripe olives" refer to such olives of either "Ripe type" or "green-ripe type."

(a) *Ripe type.* "Ripe type" olives are those which have been treated and oxidized in processing to produce a typical dark brown to black color.

(b) *Green-ripe type.* "Green-ripe type" olives are those which have not been oxidized in processing; which range in color from yellow-green, green-yellow, or other greenish casts; and which may be mottled.

#### § 52.3753 Styles of canned ripe olives.

(a) *Whole.* "Whole" olives are those which have not been pitted.

(b) *Pitted.* "Pitted" olives are those from which pits have been removed.

(c) *Halved.* "Halved" olives are pitted olives in which each olive is cut lengthwise into two approximately equal parts.

(d) *Quartered.* "Quartered" olives are pitted olives in which each olive is cut lengthwise into four approximately equal parts.

(e) *Sliced.* "Sliced" olives consist of parallel slices of fairly uniform thickness prepared from pitted olives.

(f) *Chopped or Minced.* "Chopped" or "Minced" olives are random-size cut pieces or cut bits prepared from pitted olives.

<sup>1</sup> Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

(g) *Broken pitted.* "Broken pitted" olives consist substantially of large pieces that may have been broken in pitting but have not been sliced or cut.

**§ 52.3754 Grades of canned ripe olives.**

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of canned ripe olives of whole, pitted, halved, quartered, sliced, and chopped or minced styles that possess a good flavor, that possess a good color, that are practically uniform in size in whole and pitted styles of single sizes, that are practically free from defects, that possess a good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 90 points: *Provided*, That such canned ripe olives may possess a reasonably good color and may be reasonably uniform in size, if the total score is not less than 90 points.

(b) "U.S. Grade B" (or "U.S. Choice") is the quality of canned ripe olives of whole, pitted, halved, quartered, sliced, and chopped or minced styles that possess a good flavor, that possess a reasonably good color, that are reasonably uniform in size in whole and pitted styles of single sizes, that are reasonably free from defects, that possess a reasonably good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 80 points.

(c) "U.S. Grade C" (or "U.S. Standard") is the quality of canned ripe olives of whole, pitted, halved, quartered, sliced, chopped or minced, and broken pitted styles that possess a normal flavor, that possess a fairly good color, that are fairly

uniform in size in whole and pitted styles of single sizes or whole style in mixed sizes, that are fairly free from defects, that possess a fairly good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 70 points.

(d) "Substandard" is the quality of canned ripe olives of any style that fail to meet the applicable requirements for U.S. Grade C.

**SIZE DESIGNATIONS**

**§ 52.3755 Size designations for whole style.**

(a) *General.* The "average count" for canned whole ripe olives is ascertained from all containers in the sample and is calculated on the basis of drained weight of the olives.

(b) *Ascertaining compliance—(1) Single size.* Canned whole ripe olives shall be considered of a single size designation if the olives are fairly uniform in size and approximate the size illustrated in Table I of this section for the average count of such size designation. Such olives which do not conform to the average count for the size illustrated shall be considered of the size designation of the next smaller size.

(2) *Blended sizes—(i) Family; King; Royal.* Canned whole ripe olives shall be considered of the blended size designation of "Family", "King", or "Royal" when the olives conform visually to the illustrations in Table I of this section for the single sizes which compose the blend and conform to the average count for such size designation (See Table II).

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TABLE 1

SINGLE SIZES			ALLOWANCES
DESIGNATION(S)	ILLUSTRATION	APPROXIMATE COUNT (Per pound)	AVERAGE COUNT (Per pound of drained olives)
Small (or) Select (or) Standard(s)		135	128 to 140 inclusive
Medium		113	106 to 121 inclusive
Large		98	91 to 105 inclusive
Extra Large		82	76 to 88 inclusive
Mammoth		70	65 to 75 inclusive
Giant		53 to 60 inclusive	53 to 60 inclusive
Jumbo		46 to 50 inclusive	46 to 50 inclusive
Colossal		36 to 40 inclusive	36 to 40 inclusive
Super Colossal		Not to exceed 32	32 or less
Special Super Colossal		28 or less	28 or less

TABLE II

Blended sizes		Average count (per pound of drained olives)
Designation	Composition of blend	
Family.....	Medium, Large, and Extra Large and no more than 15 percent, by count, of Standard(s).	91 to 105 inclusive.
King.....	Giant, Jumbo, and the smaller half of Colossal and no more than 15 percent, by count, of Standard(s).	45 to 53 inclusive.
Royal.....	Large half of Colossal; and Super Colossal or Special Super Colossal.	Not to exceed 34.
Other blends.	Two or three adjacent sizes, as in Table I, and no more than 15 percent, by count, of smaller size(s).	Not applicable.

(ii) *Other blends.* Canned whole ripe olives shall be considered "Other blends" (other than "Family", "King", or "Royal") when the olives in the blend consist of two or three adjacent sizes which conform visually to the illustrations in Table I of this section: *Provided*, That not more than 15 percent, by count, may be definitely of a size or sizes smaller than the two or three sizes in the blend.

(3) *Mixed sizes.* Canned whole ripe olives shall be considered "Mixed sizes" when the olives are not classifiable as a single size or as blended sizes.

**§ 52.3756 Size designations for pitted style.**

The size designations for canned pit-

ted ripe olives shall be that of the single size or blended size designation which conforms most closely to the size or sizes illustrated in Table I of this section.

**RECOMMENDED MINIMUM DRAINED WEIGHTS**

**§ 52.3757 Recommended minimum drained weights.**

(a) *General.* The minimum drained weight recommendations for the various applicable styles in Table III and Table IV are not incorporated in the grade of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.

(b) *Method for ascertaining drained weight.* The drained weight of canned ripe olives is determined by emptying the contents of the container upon a United States Standards No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937-inch,  $\pm 3$  percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes. The drained weight is the weight of the sieve and olives less the weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of No. 3 size cans (404 x 414) and smaller, and a sieve 12 inches in diameter is used for containers larger than the equivalent of the No. 3 size can.

TABLE III—RECOMMENDED MINIMUM DRAINED WEIGHTS FOR CANNED RIPE OLIVES (WHOLE AND PITTED STYLES)

Container sizes (metal) (overall measurements: width $\times$ height)	Buffet or 8 Z Tall (2 $\frac{1}{16}$ $\times$ 3 $\frac{3}{16}$ inches)		No. 1 Tall (3 $\frac{1}{16}$ $\times$ 4 $\frac{1}{16}$ inches and 211 $\times$ 600 Cylinder (2 $\frac{1}{16}$ $\times$ 6 inches)		No. 300 (3 $\times$ 4 $\frac{7}{16}$ inches)		No. 10 (6 $\frac{3}{16}$ $\times$ 7 inches)	
	Whole	Pitted	Whole	Pitted	Whole	Pitted	Whole	Whole
<i>Size designations</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>	<i>Ounces</i>
Small (or) select (or) standard(s).....	4 $\frac{1}{2}$	3 $\frac{1}{4}$	9	7	7 $\frac{3}{4}$	6	6	66
Medium.....	4 $\frac{1}{2}$	3 $\frac{1}{4}$	9	7	7 $\frac{3}{4}$	6	6	66
Large.....	4 $\frac{1}{2}$	3 $\frac{1}{2}$	9	7 $\frac{1}{2}$	7 $\frac{3}{4}$	6	6	66
Extra large.....	4 $\frac{1}{2}$	3 $\frac{1}{2}$	9	7 $\frac{1}{2}$	7 $\frac{3}{4}$	6	6	66
Mammoth.....	4 $\frac{1}{2}$	3 $\frac{1}{2}$	9	7 $\frac{1}{2}$	7 $\frac{1}{2}$	6	6	66
Giant.....	4	3 $\frac{1}{4}$	8 $\frac{1}{2}$	7	7 $\frac{1}{4}$	5 $\frac{3}{4}$	64	64
Jumbo.....	4	3 $\frac{1}{4}$	8 $\frac{1}{2}$	7	7 $\frac{1}{4}$	5 $\frac{3}{4}$	64	64
Colossal.....	4	3 $\frac{1}{4}$	8 $\frac{1}{2}$	7	7 $\frac{1}{4}$	5 $\frac{3}{4}$	64	64
Super colossal or special super colossal.....	4	3 $\frac{1}{4}$	8	6 $\frac{1}{2}$	7 $\frac{1}{4}$	5 $\frac{1}{2}$	64	64
Family.....	4 $\frac{1}{2}$	3 $\frac{1}{2}$	9	7 $\frac{1}{2}$	7 $\frac{3}{4}$	6	66	66
King.....	4	3 $\frac{1}{4}$	8 $\frac{1}{2}$	6 $\frac{1}{2}$	7 $\frac{1}{4}$	5 $\frac{3}{4}$	64	64
Royal.....	4	3	8	6 $\frac{1}{2}$	7 $\frac{1}{4}$	5 $\frac{1}{2}$	64	64
Other blends.....	4 $\frac{1}{2}$	3 $\frac{1}{2}$	9	7 $\frac{1}{2}$	-----	66	66	66
Mixed sizes.....	4 $\frac{1}{2}$	3 $\frac{1}{2}$	9	7 $\frac{1}{2}$	-----	66	66	66

TABLE IV—RECOMMENDED MINIMUM DRAINED WEIGHTS FOR CANNED RIPE OLIVES (HALVED, QUARTERED, CHOPPED OR MINCED, SLICED, AND BROKEN PITTED STYLES)

Container sizes (metal) (overall measurements: width x height)	211 x 200 can ( $2\frac{1}{3}\frac{1}{16}$ x 2 inches) and 200 x 214 can (2 x $2\frac{1}{4}\frac{1}{16}$ inches)	211 x 304 can ( $2\frac{1}{3}\frac{1}{16}$ x $3\frac{1}{16}$ inches)	No. 300 can ( $3 \times 4\frac{7}{16}$ inches)	No. 10 ( $6\frac{3}{16}$ x 7 inches)
	Styles	Ounces	Ounces	Ounces
Halved		$2\frac{1}{4}$	$3\frac{3}{4}$	$6\frac{1}{2}$
Quartered		$2\frac{1}{4}$	$3\frac{3}{4}$	$6\frac{1}{2}$
Chopped or minced		$4\frac{1}{2}$		100
Sliced		$2\frac{1}{4}$	$3\frac{3}{4}$	$6\frac{1}{2}$
Broken pitted				55

**§ 52.3758 Compliance with recommended minimum drained weights.**

Compliance with the recommended minimum drained weights for canned ripe olives is determined by averaging the drained weights from all the containers which are representative of a specific lot and such lot is considered as meeting the recommendations if the following criteria are met:

(a) The average of the drained weights from all of the containers meets the recommended minimum drained weight;

(b) One-half or more of the containers meet the recommended minimum drained weight; and

(c) The drained weights from the containers which do not meet the minimum recommended drained weight are within the range of variability for good commercial practice.

**FACTORS OF QUALITY**

**§ 52.3759 Ascertaining the grade of a sample unit.**

(a) *General.* In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) *Factor not rated by score points.*  
(i) *Flavor.*

(2) *Factors rated by score points.* The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

	Points
(i) Color	20
(ii) Uniformity of size	20
(iii) Absence of defects	30
(iv) Character	30
Total score	100

(b) *Definition of flavor*—(1) *Good flavor.* (i) "Good flavor" in ripe type means a distinctive nut-like flavor characteristic of ripe type olives (including that of properly spiced olives) which have been properly prepared and processed and which are free from objectionable flavors of any kind.

(ii) "Good flavor" in green-ripe type means a distinctive sweet and mellow flavor characteristic of green-ripe type olives which have been properly prepared and processed and which are free from objectionable flavors of any kind.

(2) *Normal flavor.* "Normal flavor" in either ripe type (including that of properly spiced olives) or green-ripe type means that the flavor may be slightly lacking in a distinctly characteristic flavor for the respective type but the olives are free from objectionable flavors of any kind.

**§ 52.3760 Ascertaining the rating for the factors which are scored.**

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "18 to 20 points" means 18, 19, or 20 points).

§ 52.3761 Color.

(a) *General.* The evaluation of color shall be determined approximately 5 minutes after the olives are removed from the container and, as applicable for the type, while olives are moist, is based upon the uniformity of the exterior color or general appearance as to color of the olives within the container. The evaluation of color in "halved" and "quartered" styles is based on the uncut surfaces.

(b) *Color measurement of ripe type.* The color of ripe type is ascertained by comparison with a spinning disc of variations in percentages of the following Munsell color discs: Red (5R 4/14), Yellow (2.5Y 8/12), and Black (N/1 Glossy).

(c) *Color appearance of green-ripe type.* Normal color for green-ripe type olives is yellow-green, green-yellow, or other greenish casts, any of which may possess a mottled appearance that is typical of green-ripe type olives.

(d) (A) *classification.* Canned ripe olives that possess a good color may be given a score of 18 to 20 points. "Good color" has the following meanings with respect to the applicable type and styles:

(d) (1) *Ripe type—(i) Whole; pitted; halved; quartered.* The olives or units possess a practically uniform black color or dark rich brown color. Not less than 90 percent, by count, of the olives or units possess a color equal to or darker than that produced by spinning the Munsell color discs specified in paragraph (b) of this section in the following combinations: 3 1/2 percent Red, 3 1/2 percent Yellow, and 93 percent Black.

(ii) *Sliced; chopped or minced.* The general color impression of the olives as a mass is normal and typical of these styles prepared from olives of at least reasonably good color.

(2) *Green-ripe type.* The general color appearance of the olives shall be normal and practically uniform in such normal color for the type.

(e) (B) *classification.* If the canned ripe olives possess a reasonably good color, a score of 16 or 17 points may be given. "Reasonably good color" has the following meanings with respect to the applicable types and styles:

(e) (1) *Ripe type—(i) Whole; pitted; halved; quartered.* The olives or units possess a reasonably uniform black color or dark brown color. Not less than 80 percent, by count, of the olives or units possess a color equal to or better than that produced by spinning the Munsell color discs specified in paragraph (b) of this section in the following combinations: 6 percent Red, 6 percent Yellow, and 88 percent Black.

(ii) *Sliced; chopped or minced.* The general color impression of the olives as a mass is normal and typical of these styles prepared from olives of at least fairly good color.

(2) *Green-ripe type.* The general color appearance of the olives shall be normal and reasonably uniform in such normal color for the type.

(f) (C) *classification.* If the canned ripe olives possess a fairly good color, a score of 14 or 15 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" has the following meanings with respect to the applicable types and styles:

(f) (1) *Ripe type—(i) Whole; pitted; halved; quartered.* The olives may vary in color but not less than 60 percent, by count, of the olives or units possess black color or a dark brown color or a reddish-brown color not lighter than that produced by spinning the Munsell color discs specified in paragraph (b) of this section in the following combinations: 6 percent Red, 6 percent Yellow, and 88 percent Black.

(ii) *Sliced; chopped or minced.* The general color impression of the olives as a mass is normal and varies more markedly than these styles prepared from olives of fairly good color.

(iii) *Broken pitted.* The general color impression of the olives as a mass is normal and may be variable, but is typical for this style prepared from olives of good, reasonably good, or fairly good color.

(2) *Green-ripe.* The general color impression of the olives shall be normal but may vary markedly for the type.

(g) (SStd) *classification.* Canned ripe olives that are abnormal in color for any reason or that fail to meet the requirements of paragraph (f) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.3762 Uniformity of size.

(a) *General.* (1) Uniformity of size refers to the variation in diameters of whole and pitted styles. "Diameter" means the shortest measurement at the greatest thickness of the diameter of an olive measured at right angles to the pit or pit cavity.

(2) The factor of uniformity of size for whole or pitted olives of blended sizes and halved, quartered, sliced, chopped or minced, or broken pitted styles is not based on any detailed requirements and is not scored; the other three factors (color, absence of defects, and character as applicable) are scored and the total is multiplied by 100 and divided by 80, dropping any fractions to determine the total score.

(b) (A) *classification.* Canned whole and pitted ripe olives of a single size that are practically uniform in size may be given a score of 18 to 20 points. "Practically uniform in size" means that of all the olives, the variation in diameters does not exceed  $\frac{1}{8}$  inch; and that of all the olives, in 90 percent, by count, that are most uniform in diameter, the olive with the largest diameter does not exceed the olive with the smallest diameter by more than  $\frac{1}{16}$  inch.

(c) (B) *classification.* If the canned whole and pitted ripe olives of a single size are reasonably uniform in size, a score of 16 to 17 points may be given. "Reasonably uniform in size" means that of all the olives, the variation in diameters does not exceed  $\frac{3}{16}$  inch; and that of all the olives, in 80 percent, by count, that are most uniform in diameter, the olive with the largest diameter does not exceed the olive with the smallest diameter by more than  $\frac{1}{16}$  inch.

(d) (C) *classification.* If the canned whole and pitted ripe olives of a single size are fairly uniform in size or if canned whole ripe olives are of mixed

sizes, a score of 14 or 15 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score (this is a limiting rule). "Fairly uniform in size" means that of all the olives, in 60 percent, by count, that are most uniform in diameter the olive with the largest diameter does not exceed the olive with the smallest diameter by more than  $\frac{1}{16}$  inch.

(e) (SStd) *classification.* Canned whole ripe olives that have an average count of more than 140 per pound or canned whole and pitted ripe olives that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.3763 Absence of defects.

(a) *General.* The factor of absence of defects refers to the degree of freedom from harmless extraneous material, pit material, stems and portions thereof, blemishes, wrinkles, mutilated olives, and from any other defects which affect the appearance or edibility of the product.

(b) *Definitions of defects*—(1) *Harmless extraneous material.* "Harmless extraneous material" means any vegetable substance that is harmless.

(2) *Pit material.* Pit material is classified as follows:

(i) "Pit" means any whole pit in other than whole olives, whether loose or partially attached to the flesh.

(ii) "Piece of pit" means any portion of pit regardless of size in pitted, halved, sliced, or broken pitted styles.

(iii) "Fragments of pit" means any portion of pit in chopped or minced style that weighs more than 5 milligrams.

(3) *Stem.* A stem or any portion thereof that measures  $\frac{3}{32}$  inch or less from the shoulder of the olive is not considered a defect. Stems are classified as follows:

(i) A "minor stem" is a stem or portion thereof that measures more than  $\frac{3}{32}$  inch, but not more than  $\frac{5}{32}$  inch, from the shoulder of the olive.

(ii) A "major stem" is a stem or portion thereof that measures more than  $\frac{5}{32}$  inch from the shoulder of the olive.

(4) *Blemishes.* "Blemishes" mean dark-colored surface marks in either ripe type or green-ripe type which may or may not penetrate into the flesh. Blemishes are classified as follows:

(i) "Insignificant blemishes" are surface marks which do not penetrate perceptibly into the flesh and which individually or collectively do not more than slightly affect the appearance of the olive or unit.

(ii) "Minor blemishes" are surface marks which do not penetrate perceptibly into the flesh and which individually or collectively materially affect the appearance of the olive or unit.

(iii) "Major blemishes" include:

(a) Surface marks or similar injury which may or may not be associated with a soft texture below the skin and which individually or collectively seriously affect the appearance or edibility, or both, of the olive or unit; and

(b) Surface marks or bruises or similar injury which penetrate perceptibly into the flesh and which individually or collectively seriously affect the appearance or edibility, or both, of the olive or unit.

(5) *Wrinkles.* Classification of wrinkles shall be determined while olives are moist and any increase in wrinkling due to dehydration after removing from the container shall not be considered. Wrinkles are classified as follows:

(i) "Insignificant wrinkles" are those which are hairline in appearance and approximate less than  $\frac{1}{64}$  inch in width and, regardless of area covered, are not considered as defects.

(ii) "Minor wrinkles" are those which approximate  $\frac{1}{64}$  inch but not more than  $\frac{1}{32}$  inch in width and cover not more than approximately one-sixth of the area on the olive.

(iii) "Major wrinkles" are: (a) Minor wrinkles which cover more than one-sixth of the area on the olive; or (b) are wrinkles which are more than  $\frac{1}{32}$  inch in width and cover not more than approximately one-third of the area on the olive.

(iv) "Serious wrinkles" are wrinkles which are more than  $\frac{1}{32}$  inch in width and cover more than one-third of the area on the olive.

(6) *Mutilated.* A "mutilated" olive in whole or pitted styles means an olive that is so pitter-torn or damaged by other means that the entire pit cavity is exposed or the appearance of the olive is seriously affected to the same degree.

(7) *Broken piece.* A "broken piece" in quartered style olives is any piece of olive flesh that appears to be less than three-fourths of a full quarter-olive.

(c) (A) *Classification.* Canned ripe olives of whole, pitted, halved, quartered, sliced, and chopped or minced styles that are practically free from defects may be given a score of 27 to 30 points. "Practically free from defects" means that the canned ripe olives are practically free from any defects not specifically mentioned and that these defects may affect no more than slightly the appearance or edibility of the olives; that the overall appearance of the product is not materially affected by olives or units with insignificant blemishes; and, in addition, has the following meanings for the applicable styles:

(1) *Whole; pitted; halved; quartered.*  
(i) There may be present, on an average, per 100 whole or pitted olives; per 200 units in halved style; or per 9 ounces in quartered style:

Not more than one piece of harmless extraneous material;

Not more than one pit or one piece of pit in pitted style;

Not more than three minor and major stems of which not more than one stem may be a major stem; and

(ii) Not more than a total of 10 percent, by count, of the olives or units may possess minor and major blemishes; minor, major, and serious wrinkles; and may be mutilated olives: *Provided*, That not more than 5 percent, by count, of the olives or units may possess major blemishes, major wrinkles, and serious wrinkles; and not more than 2 percent, by count, of the olives may be mutilated or one olive may be mutilated if there are less than 50 olives in the container.

(iii) There may be not more than 8 percent, by count, of broken pieces in quartered olives.

(2) *Sliced; chopped or minced.* Harmless extraneous material, stems or pieces thereof of any size, pieces of pit or frag-

ments of pit, or any other defects not specifically mentioned may be present provided such defects do not more than slightly affect the appearance or edibility of the product.

(d) (B) *Classification.* If canned ripe olives of whole, pitted, halved, quartered, sliced, and chopped or minced styles are reasonably free from defects, a score of 24 to 26 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the canned ripe olives are reasonably free from any defects not specifically mentioned and that these defects may affect more than slightly but not materially the appearance or edibility of the olives; that the overall appearance of the product may be materially affected by olives or units with insignificant blemishes; and, in addition, has the following meanings for the applicable styles:

(1) *Whole; pitted; halved; quartered.*

(i) There may be present, on an average, per 100 whole or pitted olives; per 200 units in halved style; or per 9 ounces in quartered style:

Not more than two pieces of harmless extraneous material;

Not more than a total of two pits and pieces of pit in pitted style;

Not more than six minor and major stems of which not more than three stems may be major stems; and

(ii) Not more than a total of 20 percent, by count, of the olives or units may possess minor and major blemishes; minor, major, and serious wrinkles; and may be mutilated olives: *Provided*, That not more than 10 percent, by count, of the olives or units may possess major blemishes, major wrinkles, and serious wrinkles; and not more than 5 percent, by count, of the olives may be mutilated.

(iii) There may be not more than 15 percent, by count, of broken pieces in quartered olives.

(2) *Sliced; chopped or minced.* Harmless extraneous material, stems or pieces thereof of any size, pieces of pit or fragments of pit, or any other defects not specifically mentioned may be pres-

ent provided such defects do not affect materially the appearance or edibility of the product.

(e) (C) *Classification.* If canned ripe olives of whole, pitted, halved, quartered, sliced, chopped and minced, and broken pitted styles are fairly free from defects, a score of 21 to 23 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that the canned ripe olives are fairly free from any defects not specifically mentioned and that these defects may materially but not seriously affect the appearance and edibility of the olives; that the overall appearance of the product may be seriously affected by olives or units with insignificant blemishes; and, in addition, has the following meanings for the applicable styles:

(1) *Whole; pitted; halved; quartered.*

(i) There may be present, on an average, per 100 whole or pitted olives; per 200 units in halved style; or per 9 ounces in quartered style:

Not more than two pieces of harmless extraneous material;

Not more than a total of two pits and pieces of pit in pitted style;

Not more than eight minor and major stems of which not more than four stems may be major stems; and

(ii) Not more than a total of 30 percent, by count, of the olives or units may possess major blemishes and serious wrinkles and may be mutilated olives: *Provided*, That not more than 25 percent, by count, of the olives or units may possess major blemishes and serious wrinkles and not more than 10 percent, by count, of the olives may be mutilated.

(iii) There may be not more than 25 percent, by count, of broken pieces in quartered olives.

(2) *Sliced; chopped or minced.* Harmless extraneous material, stems or pieces thereof of any size, pieces of pit or fragments of pit, or any other defects not specifically mentioned may be pres-

ent provided such defects do not seriously affect the appearance or edibility of the product.

(3) *Broken pitted.* (i) There may be present, on an average, per one pound of drained olives:

Not more than 2 pieces of harmless extraneous material;

Not more than 2 pits and pieces of pit;

Not more than 4 stems or pieces of stem, regardless of size; and

(ii) Not more than 20 percent, by weight, of the drained olives may be pieces affected by major blemishes.

(d) *(SStd) classification.* Canned ripe olives that fail to meet the requirements of paragraph (e) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.3764 Character.

(a) *General.* The factor of character refers to the firmness, tenderness, and texture characteristic for the variety and type.

(b) *(A) Classification.* Canned ripe olives of whole, pitted, halved, quartered, sliced, and chopped or minced styles that possess a good character may be given a score of 27 to 30 points. "Good character" means that for the type the olives have a fleshy texture characteristic for the variety and size; that not less than 95 percent, by count, of the olives are practically uniform in texture and are tender but not soft.

(c) *(B) Classification.* If canned ripe olives of whole, pitted, halved, quartered, sliced, and chopped or minced styles possess a reasonably good character, a score of 24 to 26 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total

score for the variety (this is a limiting rule). "Reasonably good character" means that for the type the olives may vary moderately in texture in that not less than 90 percent, by count, of the olives are practically uniform in texture and of the remainder not more than 5 percent, by count, of the olives may be excessively soft.

(d) *(C) Classification.* If canned ripe olives of whole, pitted, halved, quartered, sliced, chopped, and broken pitted styles possess a fairly good character, a score of 21 to 23 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score for the variety (this is a limiting rule). "Fairly good character means" that the olives may vary considerably in texture, varying from fairly soft to firm but the olives are not excessively soft; and that not less than 80 percent, by count, of the olives are practically uniform in texture and of the remainder not more than 10 percent, by count, of the olives may be excessively soft.

(e) *(SStd) classification.* Canned ripe olives that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the variety (this is a limiting rule).

#### LOT INSPECTION AND CERTIFICATION

#### § 52.3765 Ascertaining the grade of a lot.

The grade of a lot of canned ripe olives covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

**SCORE SHEET**

**§ 52.3766 Score sheet for canned ripe olives.**

Number, size, and kind of container.....	
Label (including size declaration).....	
Container mark or identification.....	
Net weight (ounces).....	
Vacuum (inches).....	
Drained weight (ounces).....	
Size.....	
Style.....	
Average count per pound (whole style).....	
Factors	Score points
Color.....	20
	{(A) 18-20
	{(B) 16-17
	{(C) <sup>1</sup> 14-15
	{(SStd) <sup>1</sup> 0-13
	{(A) 18-20
	{(B) 16-17
Uniformity of size.....	20
	{(C) <sup>2</sup> 14-15
	{(SStd) <sup>3</sup> 0-13
	{(A) 27-30
Absence of defects.....	30
	{(B) <sup>1</sup> 24-26
	{(C) <sup>1</sup> 21-23
	{(SStd) <sup>1</sup> 0-20
	{(A) 27-30
Character.....	30
	{(B) <sup>1</sup> 24-26
	{(C) <sup>1</sup> 21-23
	{(SStd) <sup>1</sup> 0-20
Total score.....	100
Flavor ( ) Good ( ) Normal ( ) Off.....	
Grade.....	

<sup>1</sup> Limiting rule.

<sup>2</sup> Limiting rule for "fairly uniform" in single sizes or for mixed sizes.

<sup>3</sup> Includes limiting rule on count.

Dated: August 17, 1971.

**G. R. GRANGE,  
Deputy Administrator,  
Marketing Services.**

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